

BASIL AIOLI

So what is an aioli you ask? It's a garlic mayonnaise, so you know it's got to be good! This sauce was designed to go with crab cakes but would also be a good sauce to go with grilled fish instead of tartar sauce, or even on vegetables. The basil could easily and deliciously be replaced with cilantro or chives. Use your imagination!

INGREDIENTS:

¾ cup Mayonnaise
1/3 cup Basil (or cilantro or chives...) finely chopped
1 Tablespoon Lemon Juice
1 ½ teaspoons Garlic, minced
1 ½ teaspoons Lemon Peel, grated
Salt
Pepper

DIRECTIONS:

Mix all of the ingredients in a medium bowl. Season to taste with salt and pepper. Cover and refrigerate at least 1 hour to allow flavors to develop.

This makes about 1 cup, can be prepared up to 2 days in advance, and should be kept refrigerated.